



Domaine Les Alexandrins

TAIN L'HERMITAGE - FRANCE

Domaine Les Alexandrins Crozes-Hermitage Rouge - 2023

AOC Crozes-Hermitage, Vallée du Rhône, France

Domaine les Alexandrins - The Expression of the Rhône Valley Terroir. Made from old vines, our Crozes-Hermitage is a great classic, elegant and refined, vinified using methods that faithfully uphold local traditions.

DESCRIPTION

A partnership between two winegrowers in the Rhône Valley – Nicolas Jaboulet and Alexandre Caso – Domaine les Alexandrins crafts wines in the purest tradition of the Crozes-Hermitage and Saint-Joseph appellations. They are made from exceptional terroirs, ensuring the very finest expression of the appellation. Our Crozes-Hermitage come from a superb, four-hectare vineyard planted with old vines located in the heart of the appellation, around the villages of Chanos Curson (Chassis), Pont d'Isère (Les Flouris) and Roche de Glun (Saviauds).

TERROIR

Sandy-clay soil covered in pebbles. The vines are tended in a traditional way, using methods that respect the terroir, thereby encouraging biodiversity and drawing out the very best from the grapes. This is why some of our centenary vine stocks are able to withstand the tests of time and continue to give their best.

THE VINTAGE

2023 was a year full of contrasts, which required great composure and experience to deal with the climatic hazards. The winter was mild followed by a wet spring then a summer oscillating between hailstorms and drought, before a complicated harvest period, between August 17 and September 20. A permanent risk of rain and unpredictable weather forecasts required us to constantly adapt our plans in order to harvest our grapes, of good quality and well concentrated in sugars, at their optimal phenolic maturity. At the end of the harvest, the meticulous work was more than rewarded: this very unusual vintage proved to be very promising, perfectly well balanced across all quality indicators. In the cellar, we are pleasantly surprised by the freshness of the whites. The terroirs resisted drought and offer magnificent balance. Low temperature fermentations helped preserve the aromatics. The reds required long macerations in order to extract all the essence of the vintage. The wines from the lowlands are crisp and delicate, the wines from the hills stand out for their density and the radiance brought by the granite. The aging period has now started, the wines will improve and the textures will slowly become more complex in the cellar.



LOCATION

An Appellation d'Origine Contrôlée in the northern Rhône Valley since 1937, the Crozes-Hermitage vineyard lies on the left bank of the Rhône, between the Hermitage and Saint-Joseph appellations. The earliest vines in this terroir were first grown in Roman times. Its name comes from two place names: "Crozes", from the Latin cruce, which means "cross" or "crossroads", and "Hermitage", from the Latin heremitagium, meaning "hermitage" in English. It refers to the hill rising above the Rhône, on the summit of which the knight Henri Gaspard de Stérinberg settled to live as a hermit on his return from the Albigensian Crusade.

PROCESS

- Harvested by hand.
- Traditional vinification.
- 70% destemmed.
- 3-day cold maceration.
- Punching down and pumping over in alternation to break down and push in the pomace cap and draw out the aromas and tannins.
- Barrel fermentation for 20 days.
- Aged for 12 months in 2-year-old barrels.

VARIETAL

Syrah

13.5 % VOL.

Contains sulphites.

TASTING

Beautiful intense and deep violet color, almost black. Very concentrated, the nose needs to breathe to reveal the full complexity of its powerful aromatic bouquet, with notes of very ripe red fruit such as strawberries, and subtle sweet spices, with perfectly integrated aging notes. Ample, rich, and complex, the palate offers refined and silky tannins, with superb aromas of fruit and spices and a lovely sweetness. Particularly long and smooth, the finish is captivating. A very beautiful wine to enjoy over the next ten years.

FOOD PAIRINGS

Grilled red meat, spicy dishes or stews with lots of flavour.

SERVING

Serve between 15°C and 18°C. Right now: packed with black fruit notes. Cellaring time: ideally, drink within 5 years.

